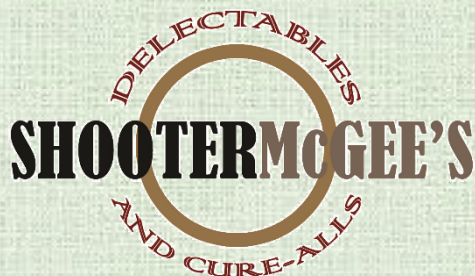


ST. PATRICK'S WEEK CELEBRATION

Wednesday, March 11th – Tuesday March 17th



Daily Specials:

Wednesday March 11th

Irish Rasher's \$18

Grilled Irish rashers served with buttered green peas, grilled tomatoes and herded roasted red potatoes, with a dijon mustard sauce

Thursday March 12th

Cod Po Boy \$13

Battered and golden fried cod filet, served on a toasted sub roll with shredded lettuce, pickles, diced tomatoes, and a spiced remoulade, served with a side of thyme potato chips

Friday March 13th

Lamb Chops \$23

Marinated and grilled lamb chops served over scallion cheddar potato cakes and grilled asparagus, finished with a mint cream sauce

Saturday March 14th

Irish Whiskey NY Strip \$24

Hand cut NY strip steak, seasoned and grilled to temperature, topped with mushroom-whiskey cream sauce over scallion mashed potatoes and bacon braised brussels sprouts

Sunday March 15th

Irish Taco's \$12

Three flour tortillas stuffed with corned beef, pastrami, swiss cheese, diced carrots, shaved purple cabbage, and 1000 island dressing, served with a side of black beans

Monday 1/2 Price After 5PM March 16th

Corned Beef Burger \$13

8oz Hand made patty of corned beef and angus beef, seasoned and grilled, served on a toasted potato kaiser bun with sauerkraut, swiss cheese, 1000 island dressing and wilted cabbage, served with your choice of side

Enjoy EVERY day! Wednesday- Tuesday

Irish Beef Stew \$7

Traditional Irish stew with angus beef, carrots, potatoes, onions, and green peas in a bread bowl

Irish Flag Salad \$8

Fresh spinach, oranges, feta cheese, sliced pears, and chopped pistachios with an orange cream vinaigrette

Corned Beef with Cabbage \$17

House brined, tender corned beef, sliced with cabbage, carrots, pearl onions, and potatoes with a creamy horseradish mustard sauce

ST. PATRICK'S DAY Tuesday, March 17th

FISH & CHIPS \$15

Beer battered and golden fried cod filets, served with a side of seasoned fries, creamy cole slaw and tartar sauce

SHEPARD'S PIE \$16

Ground Angus beef and lamb simmered with carrots, green peas, onion, rosemary, and garlic in a rich beef stock, topped with cheddar mashed potatoes and broiled, sprinkled with scallions

Bread Pudding \$7

Vanilla and caramel bread pudding, served warm with a scoop of vanilla ice cream and a caramel drizzle

Sláinte

Green Beer \$3

Kelly's Irish Cider \$6

Smithwick's Draft \$6

Guinness Stout \$6.50

Irish Coffee \$4.00